

Canning a turkey somewhat nauseating for N.

By Mary Hubelit

This is a condensed reprint of a column of mine published in our paper in two parts on March 11th and 25th, 1981. Since N. and I are about to preserve another turkey (can it, bottle it, whatever) it might happen you could have another good laugh - here's what the first scenario looked like:

"Before you can a turkey, you have to thaw the brute so it can be dismembered, right? So the big lump sits all over the counter, in the way, for a day. Removal of the Cryovac wrap and first incision with the butcher knife actually begin the 48-hour performance. You find the boning knife is needed, so there are two knives dirtied before you can say 'turkey'. It is my practice to assist the knife by applying torque in the appropriate direction while disjuncting the bird. Unfortunately this causes a slow, sickening, wrenching, crunching sound that reduced my helper to a nauseated wreck, which in turn caused delay to comfort him with

the observation that there really was no connection between that sound and the sound heard during a difficult tooth extraction.

"The basin fills up with succulent slabs and joints, the largest saucepan fills up with scraps of skin and small bones for the soup stock. Now the helper has recovered to the point where he's telling me all I'M doing wrong. So assuming he's normal again I flash a helpless little female smile (I can so!) and tell him how much I need him for the next step. We have to saw some off the wings and thigh bones to fit into the pint sealers. By this time the cutting board is slippery and so are my hands, so when he orders 'hold here' as he applies the bone saw, the thigh slurps out of my hand and scoots across the kitchen floor. I wash my hands, wet the floor cloth in good hot water, retrieve the thigh and clean its slimy path across the floor, then wash the thigh in cold water.

"Let's not forget, my turkey is viewing the entire project as a sort

of day-care activity: he happily suggests now would be a good time to try the mysterious technique of removing those annoying splinters from the drumstick. 'We have lots of time, eh?' All you do is make a circular incision right to the bone at the elbow end and the wrist end, seize those little white flaps with pliers and draw out the splinters. Ha! By the time we had made about fifteen longitudinal incisions and cut out the splinters with sissors, we had a nice lot of strips of meat to 'top' seven sealers. The soup-stock-pot got the rest. To recap briefly the tools (weapons?) used thus far, which will have to be washed: one butcher knife, boning knife, meat saw, pair of pliers and one pair of scissors. Oh yes - the other drumstick? It was sawed into three pieces and I have his solemn promise that he will take those portions when we open the jars next summer, sometime out camping.

"Order is dawning through chaos! I pack feverishly, add the teaspoon of salt, wipe the tops, put on the lids and lower the loaded rack into the canner. Phew! For three hours I can forget the wet, cold, sippy meat. There's no room on the stove for the soup-stock-pot, so it goes in the fridge - tomorrow's fun. Lunch? Have a hard-boiled egg sandwich and a glass of V-8 and GET OUTTA MY KITCHEN!

"The seven turkey jars now had to be washed, labelled and put away - they did look good, one of our favorite meals in each chubby little glass pot, and every one sealed! Cleaning up the day before wasn't too bad, just the tools I mentioned, plus the basin, a couple of spots of pinkish juice on the kitchen curtains, a few on the windowsill and for some unknown reason, a

sticky little pink fragment on the ceiling.

"I put the cold water into the soup-stock-pot; my helper is on duty again so I let him put in the onion, a few scruffy celery sticks and the seasonings. I let him stand there at the stove watching the potful while I dash around trying to do other housework. I yell at him from the laundry room to cut the heat gradually before putting the lid on (if he'd let it boil over I honestly don't know what I'd have done!).

"Then we sat down in the living room for a few minutes before lunch and had a nice chat about why I don't skim the stuff like his Mother did.

"This is where the dirty dishes really pile up: with a slotted spoon one lifts out into a large bowl as

much of the bone, skin, soggy celery and wishy-washy onion as possible; one sets the colander lined with an old linen teatowel (kept for just this purpose) into another large bowl and pours out the stock with its ghastly collection of crud. My helper takes one look at the celery and onion lying limp and pale among the grey, slimy skin pieces (You're going to save that to feed the ravens, aren't you?" "No, dear-you want it for the birds, you pick it out") and remembers there's a good show on T.V. So again there's peace in my kitchen as I frugally glean by hand all the bits of meat from the bones, into a small bowl. Seasoned with mayonnaise, salt and pepper, it makes a tasty sandwich spread for his lunch box. Really!"

Summer program

A summer school of science and technology for Northern Ontario secondary school students will be established as a pilot project this summer at Lakehead University in Thunder Bay and Laurentian University in Sudbury.

Doug Reycraft, parliamentary assistant to the Minister of Education, and Rene Fontaine, MPP for Cochrane North, made the joint announcement today in simultaneous news conferences in Thunder Bay and Sudbury respectively.

The six-week, non-credit immersion program is intended to provide an enriched experience that will encourage students to pursue science in their studies and careers. It will also assist in focusing the design for the creation of a Northern Ontario High School of Science and Technology, first announced in last April's throne speech. It will include academic studies, field work, and a recreational component, and is designed to offer Northern Ontario secondary school students an enriched study program in the sciences.

The program will also introduce students to university-level science and research, and help them see the linkage of science and technology to the modern Northern Ontario economy.

Approximately 60 students will be enrolled in the program at Lakehead, and 120 at Laurentian.

Half the students at Laurentian will be Franco-Ontarian, in a separate French-language program, and at least 60 of the total 180 eligible places will be taken up by female students. Native students will be encouraged to apply.

Instructions for the program will be drawn from schools across Northern Ontario and from the two universities.

"The challenge for Northern Ontario's industries is to become more productive and efficient, to stay competitive in the world marketplace," Fontaine said.

"This summer-school program," Reycraft added, "will help motivate students to acquire the technological and scientific skills necessary to help meet that challenge."

A \$1,500 scholarship will be awarded each student upon completion of the program. Room and board will be provided free of charge. The project which will cost approximately \$1 million, will be funded through the Northern Development Fund.

To be eligible, students must intend to enrol in grades 12 or 13 in September, 1987, have parental consent, and be recommended by their principals and science teachers as having demonstrated outstanding ability and/or a keen interest in science and technology. Application must be made by June 12, 1987.

Lake Nipigon Riding Progressive
Conservative Association
Candidate Election Convention
Sunday April 12, 1987 at
the Nipigon Legion Upstairs

Membership Registration begins at 11:30 a.m.

Convention begins at 1:00 p.m.

All Association Membership is urged to attend and take part in the Candidate selection process.

For further information contact:

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1-329-5304 Nakina

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DANCE - 9:00 p.m.



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